

City of Newton



Setti D. Warren
Mayor

HEALTH AND HUMAN SERVICES DEPARTMENT

Dori Zaleznik, MD, Commissioner
1294 Centre Street
Newton, MA 02459-1544

Telephone 617.796.1420 Fax 617.552.7063
TDD/TTY 617.796.1089



Public Health
Prevent. Promote. Protect.

TEMPORARY FOOD VENDOR APPLICATION

ORGANIZATION/BUSINESS NAME: _____ TEL: _____

OWNER'S NAME, IF APPLICABLE: _____

ADDRESS: _____ PHONE: _____

EVENT NAME: _____ EVENT DATE: _____

TO BE HELD AT: _____ TIME: _____

COMPLETE LIST OF FOOD: _____

ALL FOODS INTENDED TO BE SOLD MUST BE LISTED

A TEMPORARY FOOD VENDOR LICENSE WILL BE ISSUED FOR EACH CART. EACH CART, WHICH HAS A SPECIFIC FUNCTION, WILL BE LICENSED AS ONE CART. CARTS WHICH ARE USED ONLY TO STORE PACKAGED FOODS AND DRINKS WILL NOT BE CONSIDERED A SEPARATE CART.

WILL YOU BE USING PROPANE?

☐

YES

☐

NO.

IF YES, YOU MUST CONTACT FIRE PREVENTION (617-796-2230) AFTER OBTAINING YOUR FOOD PERMIT.

PERSON IN CHARGE: _____ TEL: _____

***** IMPORTANT: A CHECK MADE PAYABLE TO THE "CITY OF NEWTON" IN THE AMOUNT OF **\$50** PER CART, TRUCK, ETC. MUST ACCOMPANY THIS APPLICATION.

***** IN ADDITION: PLEASE READ, SIGN AND RETURN THE "GUIDELINES FOR VENDORS" ALONG WITH THIS APPLICATION AND CHECK. A COPY WILL BE GIVEN TO YOU ALONG WITH YOUR PERMIT.

DATE: _____ SIGNATURE _____

FOR HEALTH AND HUMAN SERVICES DEPARTMENT USE ONLY

AMOUNT ENCLOSED: \$ _____ INSPECTOR APPROVAL: _____

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NEWTON HEALTH and HUMAN SERVICES DEPARTMENT: GUIDELINES FOR FOOD VENDORS

In order to ensure that safe and sanitary foods are served to the public, your temporary food permit is issued based on the following conditions:

- Your temporary food and propane permit (if applicable) must be conspicuously displayed on site.
- Only the foods stipulated on your temporary food permit may be sold.
- Foods must be obtained from an approved commercial source. Proof of source such as boxes, receipts, etc. must be kept on site.
- All potentially hazardous foods such as hot dogs, commercially pre-cooked sausage, hamburgers, prepared vegetables, must be maintained either above 140°F or below 41°F. Only mechanical refrigeration or crushed / cubed ice is allowed as a cooling medium. Foods shall not come in contact with water or undrained ice.
- Cooking temperatures are as follows:
 - Commercially pre-cooked products – 140°F
 - Hamburgers – 155°F for 15 seconds
- All foods, drinks and condiments shall be handled and stored in a manner that prevents contamination such as using clean covered containers, storing equipment and food up off the ground, etc. Trash bags are not to be used for food storage.
- Running water with liquid soap and disposable paper towels for hand washing must be available and set up prior to food preparation. Bottled water with a pull spout is acceptable. Check with the Health Department for other acceptable methods.
- All food handlers shall wash their hands after utilizing the toilet facilities, smoking, eating, changing tasks, and changing gloves or when hands become contaminated.
- Bare hands may not contact ready-to-eat-foods. Suitable utensils shall be used such as deli tissue, spatulas, tongs, single-use non-latex gloves etc. Bare-hand contact shall be minimized with foods that are not ready- to-eat.
- All equipment, utensils, containers, etc. shall be in clean, sanitary condition. Where there are no warewashing facilities available, a spare set of work utensils shall be available.
- All carts must be thoroughly pre-cleaned before set-up at the event.
- People handling food shall wear clean outer garments, hair restraints, and utilize good hygienic practices.
- Vendors licensed to sell scooped ice cream must store scoops in clean water that is changed every 15 minutes or is iced properly.
- Smoking is prohibited within 10 feet of a cart or food storage area. Employee must wash their hands thoroughly with soap before returning to work.
- Garbage and refuse shall be disposed of in a satisfactory manner. The premises shall be kept clean.
- A stem type of thermometer that has been properly calibrated must be available for testing potentially hazardous foods on site. The thermometer must be cleaned and sanitized before and after use in a manner approved by the Health Department.
- A labeled spray bottle of sanitizer prepared at proper concentration must be on site and used on all food contact surfaces, utensils, etc. Proper concentration should be determined with pH papers. Concentrations are as follows:
 - Chlorine sanitizer: 50-100 PPM

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- Quaternary Sanitizer: 200 PPM

If these conditions are not set up and maintained, your permit will be revoked and you will be asked to leave the event. If you have any questions regarding these conditions, call the Health Department at 617-796-1420. I have read and understand the above conditions

Permit Holder

Date

F/H/applications/temporary food app